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# PAPADOMS & ACCOMPANIMENTS

<b>Poppadom Basket</b>	<b>3.50</b>
Pappadoms & chutney selection (only mint chutney contains dairy)	

## APPETISERS

<b>Papdi Ki Chaat (D)(G)(N)</b>	<b>7.00</b>
Spiced chickpea, crispy papdi, blue berries with sweetened yoghurt, fresh mint & tamarind chutneys	
<b>Aloo &amp; Paneer Tikki (D)</b>	<b>7.50</b>
Potato, paneer & pea cakes dressed in homemade chutneys	
<b>Mix Vege Bhajia</b>	<b>7.50</b>
Colliflower, potato and red onion, mixed with fresh herbs spices and gram flour and deep fried	
<b>Gunpowder Dosa</b>	<b>8.00</b>
South Indian specialty, savoury crispy crepe served with vegetable sambar and coconut chutney	
<b>Fish Fritters</b>	<b>7.50</b>
Ajwan & paprika infused in chickpea flour battered tilapia fish	
<b>Seafood Momos (S)</b>	<b>9.00</b>
Steamed Nepalese dumplings Stuffed with prawn, crab, tilapia fish	
<b>Chilli Paneer Or Chicken (S)(G)(D)(SS)</b>	<b>8.50</b>
Tossed in a sweet, sour and chilli sauce	
<b>Chicken Chapli Kebab (D)</b>	<b>9.00</b>
Ground chicken, brown onion, baby spinach, fragrant spices, hung yoghurt & red onion dip	

### ALLERGENS:

(D) Dairy (G) Gluten (N) Nut (S) Soy (SS) Sesame Seeds (V) Vegetarian

Food cooked in this kitchen which handles nuts, so some traces may be found in your food but we take every precaution to avoid it happening.

## MAIN COURSE

<b>Tali Macchi</b>	<b>16.00</b>
Sea bass fillet, kasundi mustard, tomato & curry leave sauce & crispy spinach	
<b>Malaber Prawns</b>	<b>19.00</b>
Tiger prawns, coconut milk, turmeric & curry leaf sauce	
<b>Butter Chicken (D)(N)</b>	<b>18.00</b>
Tandoor smoked chicken supreme, dry fenugreek, honey, fresh tomato sauce with herb butter	
<b>Chicken Masala (D)</b>	<b>16.00</b>
Chicken thighs, ginger, garlic, onion & spicy tomato masala	
<b>Karahi Lamb</b>	
Boneless Welsh lamb curry cooked With diced mixed pepper, red onion & tomato	<b>19.00</b>
<b>Lamb Shank Rogan Josh</b>	<b>18.00</b>
Slow cooked in classical aromatic spices & saffron sauce	
<b>Dum Biryani Lamb or Chicken (G)(SS)(D)</b>	<b>20.00</b>
<b>Vegetable</b>	<b>17.00</b>
<b>King Prawn</b>	<b>24.00</b>
Classic dish cooked with traditional spices and basmati rice sealed with a pastry lid and baked in the oven served with raita	

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## GRILL & TANDOOR

All tandoor & grilled dishes can be shared appetiser or main course

<b>Grilled Paneer &amp; Hari Gobi (D)</b>	<b>15.00</b>
Stuffed paneer with spiced mango puri broccoli with cream cheese & garlic	
<b>Ajwani King Prawns</b>	<b>22.00</b>
Grilled king prawn in a garlic, carom seeds marinade	
<b>Chicken Methi Kebab</b>	<b>16.00</b>
Boneless chicken thigh, fenugreek leaves, raw mango & Ground spices	
<b>Peshawari Lamb Chops</b>	<b>22.00</b>
Best end of lamb chops, fennel, star anise, raw papaya, pepper	
<b>Mixed Grill</b>	<b>25.00</b>
Mix of all the above grills	

## VEGETARIAN MAIN COURSE

<b>Karahi Sabji Mix</b>	<b>9.00</b>
Seasonal Vegetable lightly spiced with mixed peppers	
<b>Kathal Kofta (D)</b>	<b>10.00</b>
Jack fruit dumplings in brown onion & lightly spiced aromatic sauce	
<b>Palak Paneer (D)</b>	<b>9.00</b>
Indian cottage cheese cooked in freshly creamed spinach, roasted garlic & ginger	

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## SIDES

<b>Achari Bhindi</b> Baby okra cooked with beetroot vinegar onion	<b>6.50</b>
<b>Broccoli Aloo</b> Broccoli, potatoes tempered with cumin, ginger & tomato	<b>6.00</b>
<b>Bombay Aloo</b> Baby potato, cumin seeds, tomato & fresh coriander	<b>6.00</b>
<b>Dal Makhni (D)</b> Whole black lentils cooked overnight with tomato & fenugreek leaves, finished with butter & cream	<b>6.50</b>
<b>Tarka Dal (D)</b> Three lentils infused with garlic, cumin & tomato	<b>6.00</b>
<b>Raita (D)</b> Greek yoghurt with fresh cucumber & cumin	<b>3.50</b>
<b>Panjabi Salad</b> Red onion, green chillies, fresh coriander, paprika & lemon juice	<b>2.50</b>

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## RICE

<b>Saffron Pulao Rice (D)</b>	3.50
Basmati rice cooked with whole spices, cumin and saffron	
<b>Sade Chawal</b>	3.00
Steamed Basmati rice	

## FRESHLY BAKED BREAD SELECTION

<b>Tandoori Roti</b>	2.50
Whole wheat bread	
<b>Peshawari Naan (N)(D)</b>	3.50
Coconut, almond & mango stuffed bread	
<b>Smoked Cheese Naan (D)</b>	3.50
Cheese stuffed bread	
<b>Garlic Naan (D)</b>	3.50
Fresh chopped garlic stuffed bread	
<b>Truffle Naan (D)</b>	3.50
Truffle & mushroom oil bread	
<b>Naan bread (plain or butter) (D)</b>	3.50
<b>Laccha Paratha (D)</b>	3.00
Whole wheat layered bread	

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